



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Ghemme DOCG

Ghemme DOCG is a tiny appellation – only 73 hectares (180 acres) – in the Sesia Val Grande UNESCO Global Geopark area, situated at the foothills of Monterosa. The area enjoys vast diurnal temperature changes, due to the cool winds from Monte Rosa, which favor lovely and persistent aromatic properties. This wine boasts exceptional longevity and is a wonderful alternative to Barolo and Barbaresco thanks to its elegance, heightened aromas, balanced acidity and vibrant tannins.

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**Wine exported to:** USA

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## Most recent awards

**JAMES SUCKLING:** 90

**WINE ENTHUSIAST:** 92

**DECANTER:** 97

**WINE ADVOCATE:** 93



## Winemaking and Aging

Grape Varieties:	90% Nebbiolo, 10% Vespolina
Fermentation container:	Stainless steel
Maceration technique:	Remontage
Malolactic fermentation:	Yes
Aging containers:	Oak casks
Type of oak:	French (Allier)
Aging before bottling:	36 months
Aging in bottle:	6 months
Closure:	Natural cork



## Vineyard

Organic:	Sustainable Farming
Vineyard location:	From a single vineyard on top of a hill called Ronco dell'Ulivo, in the territory of Ghemme DOCG
Vineyard size:	6 hectares (15 acres)
Soil composition:	Fluvial/Alluvial and clay
Vine training:	Guyot
Altitude:	240 to 320 meters (787-1,050) above sea level
Exposure:	Mainly western
Years planted:	1973, 2000, 2005

Time of harvest:	Early October
Total yearly production (in bottles):	30,000

## Tasting Notes and Food Pairings

Tasting notes:	Ruby red in color verging on gold, with a delicate, elegant and persistent nose that suggests violet and licorice. Dry, powerful and potent on the palate, with soft tannins and good residual acidity.
Serving temperature:	Best served at 18-20 °C (64.4 - 68 °F).
Food pairings:	Pair with red meat, braised beef, wild game and seasoned cheeses
Aging potential:	Upwards of 20 years
Alcohol:	13%
Winemaker:	Mattia Donna